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VEVOR B0CWL7Z8HL

VEVOR 1000W Commercial Countertop Soft Serve Ice Cream Maker Instruction Manual

Model: B0CWL7Z8HL

1. Safety Instructions

Please read all safety instructions carefully before operating the VEVOR Commercial Ice Cream Maker. Retain this manual for future reference.

- **Electrical Safety:** Ensure the machine is connected to a grounded power outlet with the correct voltage (100-120V for 1000W model). Do not operate with a damaged power cord or plug.
- **Placement:** Place the machine on a stable, level surface. Ensure adequate ventilation around the unit, especially near the air vents, to prevent overheating.
- **Water and Liquids:** Keep the machine away from water or other liquids to prevent electric shock. Do not immerse the unit in water.
- **Moving Parts:** Keep hands and utensils away from moving parts during operation.
- **Cleaning:** Always unplug the machine before cleaning or maintenance. Follow cleaning instructions carefully to maintain hygiene and prevent damage.
- **Children:** This appliance is not intended for use by children. Keep children away from the machine during operation and cleaning.
- **Maintenance:** Do not attempt to repair the machine yourself. Contact qualified service personnel for any repairs.

2. Product Overview

2.1 Components

The VEVOR Commercial Ice Cream Maker consists of several key components designed for efficient soft serve production.



Figure 1: Key components including the Drip Tray, Control Lever, Multi-vent Cooling, and Dispensing Nozzle.

- **Hopper:** Top reservoir for holding the ice cream mix.
- **Freezing Cylinder:** Internal chamber where the mix is frozen and churned.
- **Dispensing Handle:** Lever used to dispense soft serve ice cream.
- **Touch Screen Control Panel:** Digital interface for operating and monitoring the machine.
- **Drip Tray:** Removable tray below the dispensing nozzle to catch drips.
- **Air Vents:** Located on the sides and back for heat dissipation.

2.2 Features

- **Smart Touch Panel Control:** Features an extra-large touch screen displaying hopper and cylinder temperatures, quantity, hardness level, and voltage. Includes a shortage alarm and one-click self-cleaning function.
- **High Ice Cream Yield:** Produces 10-20 L/H (2.6-5.3 Gal/H) of soft serve. The 4.5 L (1.2 Gal) mixing hopper and 1.6 L (0.4 Gal) freezing cylinder are made of 304 stainless steel.
- **Powerful and Efficient Performance:** Equipped with a 1000W motor and a 430W Embraco compressor for continuous power and efficient freezing. The worm gear system ensures quiet operation and stable performance.

- **Pre-cooling Function:** Maintains ingredient freshness by keeping the hopper and cylinder at a low temperature with integral insulation.
- **Deep Puffing:** Enhances ice cream texture and appearance while optimizing raw material usage.
- **Durable Construction:** Features a stainless steel body for enhanced durability and a sleek appearance.
- **User-Friendly Design:** Includes a dust-proof lid for hygiene, an ergonomic stainless steel handle for easy dispensing, extensive cooling vents, and a detachable drip tray for easy cleaning.

2.3 Specifications

Specification	Value
Brand	VEVOR
Model Number	B0CWL7Z8HL
Power	1000W
Compressor Power	430W (Embraco)
Hopper Capacity	4.5 L (1.2 Gal)
Freezing Cylinder Capacity	1.6 L (0.4 Gal)
Ice Cream Yield	10-20 L/H (2.6-5.3 Gal/H)
Material	Stainless Steel
Dimensions (L x W x H)	21.7" x 8.3" x 26.8" (550x210x680 mm)
Item Weight	98 Pounds
Operation Mode	Automatic
Product Care Instructions	Hand Wash (for removable parts)

3. Setup

Follow these steps to set up your VEVOR Commercial Ice Cream Maker for first use.

3.1 Unpacking and Placement

1. Carefully remove the machine and all accessories from the packaging.
2. Place the machine on a sturdy, level countertop or table. Ensure there is at least 15 cm (6 inches) of clear space around all sides for proper ventilation.
3. Inspect the machine for any damage incurred during shipping. If any damage is found, do not operate the machine and contact customer support.

3.2 Initial Cleaning

Before first use, thoroughly clean all parts that will come into contact with food.

1. Disassemble the dispensing mechanism (beater, distributor, O-rings, etc.) as shown in the installation video below.
2. Wash all removable parts with warm water and a mild, food-safe detergent. Rinse thoroughly and dry completely.
3. Wipe down the interior of the hopper and freezing cylinder with a damp cloth and mild detergent, then rinse with clean water and dry.
4. Reassemble the dispensing mechanism, ensuring all seals and O-rings are correctly placed and tightened to prevent leaks.

3.3 Installation Video Guide

For a visual guide on assembling the dispensing parts and initial setup, please refer to the official installation video:

▶ **Watch video online**
VEVOR Soft Serve Ice Cream Maker Installation Instructions

Video 1: VEVOR Soft Serve Ice Cream Maker Installation Instructions. This video demonstrates the step-by-step assembly of the machine's dispensing components and initial preparation.

4. Operating Instructions

This section details how to operate your ice cream maker to produce delicious soft serve.

4.1 Preparing the Ice Cream Mix

1. Use a high-quality soft serve ice cream powder mix or a pre-made liquid slurry.
2. If using powder, follow the manufacturer's instructions for mixing with water (typically a 1:2.5 or 1:3 ratio) or milk. Ensure the powder is fully dissolved and the mixture is smooth.
3. Chill the mix in a refrigerator to 4°C (39°F) or below before pouring it into the machine for optimal results and faster freezing.

4.2 Filling the Hopper



Figure 2: Pouring ice cream mix into the hopper. The hopper has a 4.5L capacity.

1. Open the lid of the hopper.
2. Carefully pour the chilled ice cream mix into the hopper. Do not overfill; ensure the mix level is below the maximum fill line.
3. Close the hopper lid securely.

4.3 Initial Operation and Freezing

1. Plug the machine into a grounded power outlet.
2. Press the power button on the touch screen to turn on the machine.
3. Select the 'Auto' function on the touch screen. The machine will begin the freezing process. The display will show the progress of the ice cream hardness.
4. The machine will automatically stop freezing once the desired hardness is reached (typically 100% on the display).

4.4 Dispensing Soft Serve



Figure 3: Dispensing soft serve ice cream from the machine.

1. Place a cone or cup directly under the dispensing nozzle.
2. Pull the dispensing handle down to release the soft serve.
3. Push the handle back up to stop dispensing.

4.5 Other Functions

- **Fresh Function:** If you need to pause operation but want to keep the remaining mix fresh, select the 'Fresh' button. This function maintains a low temperature in the hopper and cylinder to prevent spoilage.
- **Puff Function:** Activates the deep puffing feature for a lighter, airier ice cream texture.
- **Shortage Alarm:** The machine will alert you when the mix level in the hopper is low, indicating it's time to refill.

4.6 Operation Demonstration Video

Watch this video for a demonstration of the VEVOR Commercial Ice Cream Maker in operation:

▶ **Watch video online**

VEVOR Commercial Ice Cream Maker

Video 2: VEVOR Commercial Ice Cream Maker demonstration. This video showcases the machine's features and dispensing process.

5. Maintenance and Cleaning

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your ice cream maker.

5.1 Daily Cleaning (Auto Clean)



Figure 4: The 'Wash' function on the digital touch display for auto-cleaning.

1. After each day of use, or when changing flavors, ensure the hopper is empty of ice cream mix.
2. Pour warm water (not hot) into the hopper.

3. Press the 'Wash' button on the touch screen. The machine will begin an automatic cleaning cycle, stirring the water through the cylinder and dispensing mechanism.
4. Dispense the water from the nozzle into a bucket. Repeat this process 2-3 times until the water runs clear.
5. Turn off the machine and unplug it from the power outlet.

5.2 Deep Cleaning (Weekly/As Needed)

For thorough cleaning, disassemble the machine's dispensing parts:

1. Perform the daily auto-clean cycle first.
2. Unplug the machine.
3. Disassemble the dispensing handle, distributor, beater, and all associated O-rings and seals. Refer to the installation video in Section 3.3 for guidance on disassembly.
4. Wash all disassembled parts with warm, soapy water and a soft brush. Pay close attention to crevices and ensure all residue is removed.
5. Rinse all parts thoroughly with clean water.
6. Allow all parts to air dry completely before reassembly.
7. Apply food-grade lubricant to all O-rings and moving parts of the dispensing mechanism before reassembly to ensure smooth operation and prevent wear.
8. Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the machine.

6. Troubleshooting

This section addresses common issues you might encounter with your ice cream maker.

Problem	Possible Cause	Solution
Ice cream is too soft/liquid.	Mix not cold enough; insufficient freezing time; incorrect mix ratio.	Ensure mix is pre-chilled. Allow more time in 'Auto' mode. Check mix powder to water/milk ratio. Adjust hardness setting if available.
Ice cream is too hard/frozen solid.	Hardness setting too high; machine has been running too long without dispensing.	Adjust the hardness setting to a lower value. If frozen, use the 'Defrost' function (if available) or turn off the machine for a short period to allow slight thawing before dispensing.
Machine not dispensing ice cream.	Ice cream too hard; dispensing mechanism clogged; air in the cylinder.	Check ice cream hardness. If too hard, allow to soften slightly or use 'Defrost'. Ensure dispensing parts are clean and correctly assembled. Press the handle to release any air before dispensing.
Mix leaking from dispensing nozzle or seals.	Improperly installed seals/O-rings; worn seals/O-rings.	Disassemble and reassemble the dispensing mechanism, ensuring all O-rings and seals are correctly seated and tightened. Replace any worn or damaged seals.
Machine not turning on.	No power; power cord not properly connected.	Check power supply and ensure the machine is securely plugged into a working outlet.
Shortage alarm activates frequently.	Low mix level in hopper.	Refill the hopper with prepared ice cream mix.

7. Warranty and Support

For warranty information, technical support, or to order replacement parts, please contact VEVOR customer service. Refer to your purchase documentation or the official VEVOR website for contact details.

Please have your model number (B0CWL7Z8HL) and purchase date available when contacting support.

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